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MINISTRY OF
AGRICULTURE, FISHERIES AND FOOD



**FOOD STANDARDS COMMITTEE
REPORT ON THE PRE-1955
COMPOSITIONAL ORDERS
CONCERNING**

**BAKING POWDER AND GOLDEN RAISING POWDER,
EDIBLE GELATINE, MUSTARD, CURRY POWDER,
TOMATO KETCHUP, FISH CAKES AND SUET**

LONDON
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FOOD STANDARDS COMMITTEE

The terms of reference of the Food Standards Committee are:

To advise the Minister of Agriculture, Fisheries and Food, the Secretary of State for Scotland, the Secretary of State for Social Services and, as respects Northern Ireland, the Secretary of State for the Home Department, on the composition, description, labelling and advertising of food with particular reference to the exercise of powers conferred on Ministers by Sections 4, 5 and 7 of the Food and Drugs Act 1955 and the corresponding provisions in enactments relating to Scotland and Northern Ireland.

The members of the Food Standards Committee at the time of the completion of this report were:

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FOOD STANDARDS COMMITTEE

REPORT ON THE PRE-1955 COMPOSITIONAL ORDERS CONCERNING BAKING POWDER AND GOLDEN RAISING POWDER, EDIBLE GELATINE, MUSTARD, CURRY POWDER, TOMATO KETCHUP, FISH CAKES AND SUET

Terms of Reference

1. We were asked to review the undermentioned Orders and to make recommendations for any amendments considered necessary:

THE FOOD STANDARDS (BAKING POWDER AND GOLDEN RAISING POWDER)
ORDER

(S.R. & O. 1944, No. 46) ;

THE FOOD STANDARDS (EDIBLE GELATINE) ORDER

(S.I. 1951, No. 1196 as amended by S.I. 1951, No. 2240) ;

THE FOOD STANDARDS (MUSTARD) (No. 2) ORDER

(S.R. & O. 1944, No. 275) ;

THE FOOD STANDARDS (CURRY POWDER) ORDER

(S.I. 1949, No. 1816 as amended by S.I. 1956, No. 1166) ;

THE FOOD STANDARDS (TOMATO KETCHUP) ORDER

(S.I. 1949, No. 1817 as amended by S.I. 1956, No. 1167) ;

THE FOOD STANDARDS (FISH CAKES) ORDER

(S.I. 1950, No. 589) ;

THE FOOD STANDARDS (SUET) ORDER

(S.I. 1952, No. 2203).

2. These Orders were all made before the passing of the Food and Drugs Act 1955 under the Defence Regulations then in force. The Orders are reproduced in full in Appendix II.

General Background

3. These seven compositional Orders were made originally under the Defence (Sale of Food) Regulations 1943 and continue currently in force through Section 136 of the Food and Drugs Act 1955 and the Twelfth Schedule to the Act. The Orders have in some instances been amended under the provisions of the 1955 Act. The Orders were made following Reports of the Inter-Departmental Committee on Food Standards (the predecessor of the Food Standards Committee) or of the Food Standards Committee itself. The Food Standards (Fish Cakes) Order 1950 was exceptional in that it was made without being referred to the Food Standards Committee. The Order was subsequently reviewed by the Committee in 1951 but the recommendations made were never subsequently implemented.

General Considerations

4. Before dealing with the details of the Orders it is appropriate to consider them in general terms in relation to the overall pattern of food standards in the United Kingdom. Section 2 of the Food and Drugs Act 1955 provides that it

is an offence to sell "to the prejudice of the purchaser any food..... which is not of the nature, or not of the substance, or not of the quality,demanded by the purchaser". In the absence of any binding legal precedent or a statutory standard, a Court can be invited at any time to define the nature, substance or quality of a product or to find that a particular substance in the product should not be present, e.g. sand in sugar or a nail in a can of peas. Section 4 of the Act empowers Ministers to make regulations *inter alia* about the composition of food "in the interests of public health, or otherwise for the protection of the public". When regulations are made prescribing the composition of a food, the manufacturer and the purchaser know what the minimum composition of the food should be and the enforcement authorities have a firm basis for enforcement. In order to serve their proper purpose, the provisions of the regulations should protect the consumer without being trivial or needlessly restrictive to the manufacturer. The Trade Descriptions Act 1968 provides that a description used under the Food and Drugs Act or in regulations made under the powers of the Act, for example as provided for in a statutory standard, is outside the ambit of the Trade Descriptions Act. In the absence of such a provision, foods are subject to the general provisions of both Acts. As well as compositional regulations, Ministers have made regulations controlling the use of food additives and laying down statutory limits for metallic and other contaminants. There are also Regulations which lay down rules for food labelling and these have been extended following the recommendations in our Report on Food Labelling (1964). As a result, from 1973 the labels of all foods will carry a specific name and nearly all foods will carry a declaration of ingredients in order of quantity. Many foods—including those covered by this review—do not carry such a declaration at present.

5. The Orders dealt with in this review cover a miscellaneous group of foods which were thought suitable for statutory control under the conditions which obtained in the period during or following the Second World War, certain of the considerations being directly related to temporary shortages. In some instances, the initiative for statutory control came from representations to Ministers from industry or from enforcement authorities. We have considered whether it is necessary or desirable for statutory control to be continued in the changed circumstances of today and in particular in view of the new Labelling of Food Regulations 1970. We have also reviewed all the representations received as regards each Order. In considering whether a standard is required for the protection of the public, we have taken into account many factors such as the nutritional importance of the food, its value in the diet or in the market place, the nature and importance of the main ingredients, the possibility of adulteration in simple or sophisticated terms and the need to prevent inferior or debased products being marketed to the disadvantage of the consumer and the trade. All these factors are subsumed in the "nature, substance and quality" of the food, which has been a feature of the general law on food since 1875.

6. Against this background, and having regard to the kinds of food which have been controlled by compositional regulations since 1955, we think that, on balance, tomato ketchup, fish cakes and suet should continue to be controlled by regulations. We have recommended later in the report certain minor amendments to the provisions of the three Orders.

7. We do not, however, consider that, in present circumstances, regulations are necessary for baking powder and golden raising powder, edible gelatine, mustard and curry powder. Certain valuable provisions of the existing regulations concerning trace metals (arsenic and lead) are now governed by separate regulations for the control of foods generally. For the remaining provisions of the existing Orders, we would be prepared to rely on the general provisions of the Act and, should necessity arise, on action by the enforcement authorities, to see that the standards of these five products do not fall below the present minima.

Declaration of Ingredients

8. The revocation of the Orders will involve changes in the labelling of these products. As a result of the action taken following our Report on Food Labelling (1964) it will be necessary for the ingredients of baking powder, golden raising powder and mustard to be declared when the Labelling of Food Regulations 1970 come fully into force in 1973. We recommended in that Report that the ingredients of curry powder and edible gelatine need not be declared because the Standard controlled almost the whole of the composition. This recommendation was accepted and these foods are exempt under the 1970 Regulations. The revocation of the Orders will change this situation and it seems logical that the present exemption should be withdrawn. We *recommend* accordingly. This change would create little difficulty with edible gelatine which has no added ingredients. There are however two further points relating to curry powder. First, we see no need to list all the constituents of curry powder where it is an ingredient of another food and *recommend* that the use of the name should be permitted generically in these circumstances. Secondly, the ingredient declaration for curry powder would be of excessive length if all the spices and herbs needed to be listed individually. The Labelling of Food Regulations 1970 permit the use of the generic expressions "Spices" or "Mixed Spices" and "Herbs" or "Mixed Herbs" when these ingredients do not form more than 1% by weight of the food. For curry powder we *recommend* that the weight limitation be waived. In addition we think that a further generic expression could be introduced for the ingredients of curry powder, namely "Aromatic Seeds" and we *recommend* that this be permitted. We further *recommend* that if any or all of the Regulations for baking powder and golden raising powder, edible gelatine, mustard and curry powder are revoked before the coming into force of the 1970 Labelling Regulations, the exemptions at present afforded them under the 1953 Order should be extended until the 1970 Regulations come into force. Further detailed points considered in relation to each of these Orders are discussed in the following paragraphs.

Code of Practice

9. Where the trade and enforcement authorities agree in thinking it advisable to perpetuate certain provisions of the old standards it will be open to them to draw up a Code of Practice. This can be done by negotiation between the Local Authorities' Joint Advisory Committee on Food Standards (L.A.J.A.C.) and the appropriate representatives from the trade. L.A.J.A.C. can consider, under its terms of reference, Codes of Practice for products which are not considered appropriate for specific regulations by Ministers, but where some

agreed procedure in manufacturing practice or designation would seem to be in the interests of both the consumer and the trade. The terms of reference are given in Appendix III.

The Food Standards (Baking Powder and Golden Raising Powder) Order 1944

10. The Food Standards (Baking Powder and Golden Raising Powder) Order was made to establish a minimum standard of efficiency for aerating power in baking powder and golden raising powder (formerly known as egg substitute powder) at a time when shortage of the usual ingredients and lack of drying capacity for the diluents used were creating difficulties. The standard for baking powder required a minimum of 8% of available carbon dioxide together with a maximum amount of 1.5% of residual carbon dioxide. A lower figure for available carbon dioxide, 6%, was specified for golden raising powder. Both powders are liable to deteriorate on storage and thus to lose their "raising" potency, so that it was necessary for manufacturers to set a higher standard for both products at the stage immediately after manufacture. We have taken evidence about current production and composition. We were informed that annual production of baking powder is 2,000 tons and of golden raising powder 10 tons. The sales of baking powder are steady but quite small and those for golden raising powder almost insignificant. Golden raising powder has colouring characteristics, otherwise there seems to be no basic difference between the two products. Analyses of samples of baking powder taken over the past two years show available carbon dioxide of between 8.0% and 16.9%.

11. The circumstances of shortage which gave rise to this Order have now entirely disappeared and although the trade and the enforcement authorities are in favour of the retention of a minimum standard we do not consider that it is necessary for a statutory Order to be continued in force. We therefore *recommend* that the Order should be revoked.

The Food Standards (Edible Gelatine) Order 1951

12. The present control of edible gelatine dates from 1947 when a Control Order was made prohibiting the use of gelatine in the manufacture of certain specified foods. By 1951, when the present Order was made, supplies had improved so that control of use was no longer required. It was thought, however, that a definition of gelatine would still be useful to the trade and that certain basic controls were necessary. These related to total ash, metallic impurities (arsenic, copper, lead and zinc) and the ability of a specified gelatine solution to set.

13. Present day production of edible gelatine amounts to about 10,000 tons per annum, but of this less than 1% is sold through retail outlets. Metallic contamination is now controlled by the Arsenic in Food Regulations 1959 and the Lead in Food Regulations 1961. These set maximum limits of 2 p.p.m. for arsenic and 5 p.p.m. for lead, provisions which are reasonable and not onerous for the manufacturer. With regard to copper and zinc levels we see no reason to continue the Order solely to control the levels of these two metals as there is no statutory control for them in foods generally. Edible gelatine is consumed in relatively small quantities and now needs no greater protection in this regard than any other food. Control of ash content

for gelatine sold by retail is of very minor importance. It should also be noted that a limit of 1000 p.p.m. for sulphur dioxide in gelatine is set by the Preservatives in Food Regulations 1962.

14. When the setting strength of gelatine was reviewed by the Committee in 1949, it recognised the marked variations in jelly strengths between the different grades of edible gelatine and the difficulties in prescribing a suitable jelly strength test. Nevertheless, following representations, a setting test was included in the Order; this requires that gelatine should dissolve completely in warm water to give a clear or translucent solution which sets to a jelly when cooled to and maintained at 60°F; as sold through the retail trade it is required that a 3% solution should set at 60°F. An exception is made for low setting strength gelatines provided they are labelled as such and that they set at 60°F if made up in accordance with the directions on the label.

15. In our view these provisions now have little to recommend them; the figures are arbitrary and have little relevance under present day conditions. Food manufacturers using gelatine draw up their own precisely defined standards of setting strength related to the use they will make of the particular gelatine. Gelatine sold by retail for household use is also normally controlled by the manufacturers as regards setting strength. The exceptional provision in the existing Order allowing for low setting strength gelatines reduces any control to a nominal requirement.

16. Because so little edible gelatine is sold by retail and because provisions regarding arsenic and lead are now controlled by specific regulations we see little purpose in the continuation of the Order so as to keep in being the remaining provisions. We therefore *recommend* that it should be revoked.

The Food Standards (Mustard) Order 1944

17. The Food Standards (Mustard) Order was made following the publication of a Report of the Inter-Departmental Committee in 1943 which had been requested by the then Ministry of Food in co-operation with the trade. The Order provides that mustard must be composed of a mixture of brown and white mustards which are defined as the ground seeds of certain named species. It must yield not less than 0.35% of allyl isothiocyanate when macerated with water under specified conditions and may not contain more than 20% by weight of amylaceous flours and spices.

18. The trade in mustard has changed substantially in recent years. There has been a marked movement away from mustard powder to the ready-prepared variety, with an increasing sale of special prepared mustards such as French Mustard which are very different in taste and composition from ordinary mustard. Prepared mustards show a gradation in flavour, from strong to very mild. In some parts of the country the sale of ready-prepared mustards greatly exceeds in value that of the powder.

19. Mustard has little or no direct nutritional value; it is used as a condiment to supply flavour in a meal. The pungent odour and taste of the condiment are derived mainly from allyl isothiocyanate—a volatile substance—present (but in a relatively stable and combined form) in brown mustard seed. The allyl isothiocyanate, and hence the flavour, is released when the condiment is made up with water. When mustard is sold as a dry powder it retains its

potential for liberating allyl isothiocyanate, and hence its strength, for a considerable time whereas the strength of the prepared mustard changes during storage. When the powder is mixed with water, the free allyl isothiocyanate which is then released is a very volatile substance, and the mixture immediately begins to lose its strength. The method of analysis for the allyl isothiocyanate content given in the present Order is only appropriate for the powder; it could not be applied effectively to prepared mustard and it is doubtful whether a suitable analytical control of standards could be devised which would be effective for all the types of prepared mustard. The criterion of the consumer in purchasing mustard, whether powdered or in prepared form, is the flavour. This can be judged directly. There is a wide variation in preferences in this respect between different consumers. In all these circumstances we think that the Order relating to powdered mustard should be revoked and we *recommend* accordingly.

20. Mustard is subject to the provisions of the Arsenic in Food Regulations 1959 (not more than 5 p.p.m. arsenic) and the Lead in Food Regulations 1961 (not more than 20 p.p.m. lead). When these regulations are reviewed we *recommend* that some reduction in these limits should be considered.

21. We think that adulteration or excessive use of diluents such as amylaceous flour in mustard powder can be controlled by the vigilance of enforcement authorities and by the effect of Section 2 of the Act. These diluents would not be expected to exceed in future the present statutory maximum of 20% in mustard powder.

The Food Standards (Curry Powder) Order 1949

22. This Order was made following a review of curry powder by the Committee in 1948. At that time certain sub-standard products were on sale containing excessive amounts of salt and /or farinaceous material. The Order stipulates that curry powder shall contain not less than 85% of spices, aromatic seeds and herbs and not more than 10 p.p.m. of lead. The Order was amended in 1956 to increase the permitted level of lead from 10 p.p.m. to 20 p.p.m. The reason given for allowing this increase was that difficulty was experienced in ensuring consistently a figure below 10 p.p.m. for commercial materials. We return to this in paragraph 26 below.

23. Like mustard, curry powder is used with food or as an ingredient of food for its flavouring properties. Some is imported mixed ready for use whilst some is manufactured in this country from imported paste.

24. The minimum of 85% spices in the Order does not seem to have much relevance to the control of the flavouring powers of curry powder since the spices to be used are not specified. We have been informed that most curry powders now on sale contain over 90% spices with the addition of a small quantity of salt and possibly pea flour. There is clearly no need for more than 15% non-aromatic material. However, there seems to be little point in retaining such a limited statutory control. There is no control over the quality of the spices used and some curry powders could be manufactured from very poor quality spices yet still reach the minimum standard required by the Order. In addition, curry powder is a commodity where personal tastes are important. We *recommend* therefore that the Order should be revoked.

25. We were told that The International Organisation for Standardisation (I.S.O.) is developing an International Specification for Curry Powder. Present indications are that the figure for spices in the Specification will not differ significantly from that in the present Order. This will assist the trade in maintaining the standard and, in addition, with the provisions of Section 2 of the Act will help to ensure that the nominal standards of composition do not deteriorate.

26. If the Order is revoked it would be necessary to consider whether the Lead in Food Regulations 1961 should be amended to deal specifically with curry powder. The Regulations provide that ground spices shall contain not more than 20 p.p.m. lead whereas herbs (dried) and spices have a limit of 10 p.p.m. From analyses which have been carried out in the past few years, it appears that curry powder now rarely contains lead in excess of 10 p.p.m. and there seems no reason why this limit should not be adopted for curry powder.

The Food Standards (Tomato Ketchup) Order 1949

27. The Food Standards (Tomato Ketchup) Order is one of the three Orders which should, in our opinion, be retained. The Order was preceded by a Report by the Committee, following proposals by the trade for a statutory compositional standard. The Committee considered that a standard would protect the consumer against the possible sale of inferior products and they recommended accordingly. The Order prescribes that ketchup, catsup, sauce and relish shall contain not less than 6% tomato solids derived from clean and wholesome tomatoes as such or from tomato purée or its equivalent made from clean and wholesome tomatoes. The figure of 6% tomato solids is equivalent to about 30% of whole tomato in the product. The product shall be free from seeds or other coarse or hard substances and shall contain no fruit or vegetables, except tomatoes, other than onions, garlic and spices for flavouring purposes. Finally, the content of copper must not be more than 20 p.p.m. of the dried total solids.

28. Tomato ketchup is a relatively important commercial product, some 30,000–35,000 tons being produced annually. The usual process for manufacturing tomato ketchup is as follows. The tomato concentrate is normally prepared from the fruit of selected cultivars and is adjusted to a standard concentration of tomato solids. The resultant purée is then homogenised, partly to reduce the particle size of the tomato solids to an acceptable range and partly to release the bound pectin which constitutes, in its free form, an effective thickening agent for the final ketchup. A spice mixture and dry, powdered onion and garlic are then added, followed by suitable amounts of salt and sugars. Thorough mixing of the additions is achieved by further homogenisation. The final additions to the ketchup are vinegar together with sufficient water, if necessary, to obtain an acceptable consistency in the final product. The acidity of the product is critical; if too high the product is too sour whilst if it is too low the shelf-life is reduced. The final production processes involve heat treatment which effects adequate sterilisation for an acid product. This is carried out in steam heated, continuously stirred vats and is followed by hot filling. The containers are subsequently cooled, labelled and packed for transit.

29. We have received representations that the ketchup or, alternatively, the imported raw material used in its manufacture, should be controlled as to mould content. We have been informed that the major manufacturers control their sources of tomato supply very carefully from growing stage through to importation. Most tomato ketchup is made from imported tomato concentrate, the quality of which, as measured by the Howard Mould Count, is stipulated in contracts. In addition we have been told that Port Health Authorities regularly test imports of concentrate using the Howard Mould Count and that they reject any shipment for which this count exceeds the figure of 50%. Imports of ketchup are negligible so that control of quality is most simply exercised on the imported tomato concentrate which is subjected to further processing before being sold as tomato ketchup. In view of these circumstances we do not think that there is a need at present for mould content in the ketchup to be subject to statutory control.

30. Most of those making representations on this Order considered that statutory control should be continued and that, as in the existing Order, the minimum content of tomato solids should be specified in any new regulations. We agree with these views. We have received evidence that the average tomato solids content in tomato ketchup is about 10%. We therefore *recommend* that the minimum tomato solids content should be increased from the present minimum of 6% to not less than 8% by weight of the product. We do not consider it necessary to control quantitatively any of the other ingredients of tomato ketchup.

31. It would be advantageous to include in any new regulations a definition for Tomato Ketchup and we *recommend* the following:

“Tomato Ketchup” is the product made from the skin and seed-free concentrate prepared from clean, substantially sound, mature red tomatoes (*Lycopersicum esculentum*). Tomato Ketchup contains vinegar or acetic acid, sugar and minor ingredients but no added fruit or vegetable other than onions, garlic, herbs and spices. “Tomato Ketchup” includes ketchup, catchup, catsup, piquant, sauce or relish or any other product of a like nature and use.

32. The only other further control in the present Order is that for copper, which was set in the 1949 Order at 50 parts per million parts of the dried total solids and revised in 1956 to 20 parts of copper per million parts of tomato ketchup. It was thought important to include a limit for copper in the Order because of the use of copper-containing fungicides and because so much of the manufacturing equipment used in the production of tomato concentrate abroad was made of copper. This metal is now much less used and analyses show a decrease in levels of copper in tomato ketchup. The current figures reported to us gave a mean of 6 p.p.m. and a maximum of 13 p.p.m. These relate to ketchup with an average of 9–10% of tomato solids. The Food Standards Committee Report on Copper (1956) suggested for tomato purée a limit of 100 p.p.m. copper calculated on the dried tomato solids, equivalent to 6 p.p.m. for ketchup with 6% tomato solids. The Committee did not then recommend general control of copper in foods but considered it necessary to retain control for foods liable to heavy contamination. However, largely for the reasons set out in paragraph 13 for the parallel case of contaminants in edible gelatine, we do not consider that the

present control on the level of copper in tomato ketchup need be continued, and we *recommend* accordingly.

The Foods Standards (Fish Cakes) Order 1950

33. The Food Standards (Fish Cakes) Order lays down that the fish content of fish cakes shall be not less than 35% by weight of the product. This standard of composition has continued unchanged since control was first established in 1943 despite the fact that the Committee recommended, in its Report dated 1951, that the minimum fish content should be increased to 40%.

34. Fish cakes are a popular, cheap product of good nutritional value and they are useful in that some of the less popular but equally nutritious fish can be used that might not otherwise be acceptable to consumers. We were informed that over 100 million fish cakes are sold each year in the quick frozen form and that there is a substantial production by fishmongers and others of fish cakes in unfrozen form, particularly near the fishing ports. Sales rose at first following the introduction of frozen fish cakes but have remained almost unchanged since 1966.

35. Analyses show that the average fish content of fish cakes is significantly higher than the prescribed minimum and that it is usually about 50%. We have also been informed that large manufacturers allow a margin of up to 8% to ensure that individual fish cakes do not fall below the minimum. We were informed by the manufacturers that as the fish content is increased above 55% the product becomes progressively less acceptable. We do not have comprehensive information regarding the fish content of fish cakes produced by small fishmongers, but it may well be that some products are much closer to the 35% laid down in the standard.

36. Most of the representations we received were in favour of the retention of statutory control. Although the manufacturers of frozen fish cakes do not consider that statutory control is necessary the provisions in the Order have been in no way onerous for them. The Order provides a reasonable insurance against the introduction of sub-standard products which would be less acceptable on nutritional and other grounds. We therefore *recommend* that statutory control should be continued. Although there is no reason to recommend a substantial increase in the minimum fish content, we see no good reason to depart from our previous recommendation on this subject, and therefore, *recommend* that the minimum fish content of a fish cake should be 40% by weight.

37. We think it essential that the product should be subjected to effective control and that it should not be possible to evade the regulations simply by a change of name. We consider that a definition is necessary. We *recommend* the following:

“Fish Cake” is the product, whether cooked or not, made from a mixture of the edible portion of fish and potato in which the constituents have been finely divided. The mixture shall be moulded into a firm cake and may contain binder and other minor ingredients. The product may be coated with batter and/or farinaceous crumb. “Fish Cake” includes any similar product sold under any other description such as fish roll,

fish croquette, or similar descriptions in which the word "fish" is replaced by the name of a fish.

We have been informed that descriptions such as "grillette" have been used for comminuted fish products. In our view the use of the term "grillette" might well mislead a consumer into thinking that the product was a piece of fish intended for grilling and not a compound product made from comminuted fish and potato. We expect that the Labelling of Food Regulations 1970, which require an "appropriate designation" for all foods, will control the use of such names in future.

38. We see no need to control the type of fish used or to lay down any prohibitions as to the parts of the fish that may be included. Commercial considerations together with the general provisions of Section 2 of the Food and Drugs Act 1955 provide adequate safeguards.

Fish Fingers and other Coated Fish Products

39. We received representations that in reviewing the Fish Cakes Order we might also consider recommending a suitable standard for fish fingers. We were informed of substantial differences in the fish content of the products currently on sale even where these carried the same designation, e.g. Fish Fingers. There also appeared to be indications that the fish content in these products had been reduced over the years since their introduction. Although the matter is outside the terms of our remit, we thought it appropriate, in view of the representations, to make some preliminary enquiries from the manufacturers and from the Association of Public Analysts. We therefore took oral evidence about fish fingers and other products which consist wholly of fish coated with crumb or batter. We were told that the fish contents of these products cover a wide range from about 45% to 85%. These figures may be compared with those for fish cakes—35% to 50%—and fish spreads and pastes which contain a minimum of 70% fish. We would have expected to find that a product sold, for example, as a "fish finger in batter" would consist of more fish than batter and it might be argued that this is required by the general provisions of the Food and Drugs Act 1955 and by the provisions relating to "appropriate designation" in the Labelling of Food Regulations 1970. Regulation 3(3) says "Where an appropriate designation of any food contains the names of two or more ingredients of that food, used otherwise than adjectivally, those names shall be used in the order of the proportion by weight in which the ingredients were used in the manufacturing process (greatest first) unless these regulations . . . provide otherwise".

40. Coated fish products are an effective and popular way of providing the consumer with fish, which is one of the most valuable protein foods. The variety and number of products and the wide differences in the amount of fish in them make it difficult for a consumer to assess either the fish content or the relative nutritional value of the products. From our preliminary enquiries we *recommend* that further consideration should be given to the need for compositional standards and/or special labelling requirements for all products consisting of fish with a coating consisting of crumb, batter, etc.

The Food Standards (Suet) Order 1952

41. The present Order lays down a minimum fat content for Block Suet of 99% by weight of beef fat. The minimum fat content for Shredded Suet

is 83% by weight of beef fat; it may also contain farinaceous material. These standards have existed in statutory form since 1944 but the figure of 83% has been generally accepted as appropriate by the enforcement authorities at least since 1931.

42. Current production is about 10,000–11,000 tons per annum and of this about 90% is sold in shredded form. A small amount of block suet is still sold and we were informed that sales may be increasing.

43. The reason for the different fat contents for the two products is that suet in shredded form needs to be coated with a substance—usually rice flour—to prevent coagulation of the shreds. Even distribution of the coating material is extremely difficult to achieve and although most manufacturers aim at a higher percentage of beef fat, the standard is set at 83% to allow a margin for these difficulties.

44. Suet is still an important product to the housewife and all those making representations considered that the Order was necessary. We agree with this view and we *recommend* that regulations be made essentially on the existing lines.

45. We see no reason to change the required minimum fat contents which have been in existence for many years and we *recommend* accordingly that block suet should contain not less than 99% beef fat and that shredded suet should contain not less than 83% beef fat. The provisions for freedom from fibrous tissue and for the use of rendered beef suet have also been accepted for many years and their continuance is *recommended*.

46. The Codex Committee on Fats and Oils has produced standards for premier jus (block suet) and dripping (edible tallow). The Codex standard contains provisions for the use of chemical additives, including antioxidants, in premier jus. Extracts from these Standards are set out in Appendix IV.

47. We were told that the use of antioxidants in the fat of shredded beef suet may be desirable in certain circumstances. The Antioxidant in Food Regulations 1966 permit “anhydrous fats” to contain specified antioxidants up to a permitted level. Untreated suet comprises about 82% fat, about 14% water and about 4% protein and so this material would not fall within the definition of “anhydrous”. However, both block suet and shredded suet have been rendered (i.e. subjected to heat treatment, normally at a modest temperature). This rendering will, by evaporating the bulk of the water, enable these products to be brought within the definition of “anhydrous” for the purposes of the Regulations. We therefore *recommend* that any new regulations should contain a specific provision permitting the inclusion of permitted antioxidants.

48. We *recommend* that the definitions which will be required for any new regulations and which include provision for the use of antioxidants should be as follows:

“Block Suet” is rendered beef fat, free from fibrous tissue. It may contain antioxidants permitted to be used in anhydrous fats by the Antioxidant in Food Regulations 1966, but no other added substances.

“Shredded Suet” is the product obtained from rendered beef suet which has been shredded, flaked or otherwise comminuted. It may

contain farinaceous material such as flour or starch and any antioxidant permitted to be used in anhydrous fats by the Antioxidant in Food Regulations 1966, but no other added substance.

Summary of Recommendations

49. (1) Curry Powder and Edible Gelatine should no longer be exempt from the requirement in the Labelling of Food Regulations 1970 to carry a declaration of ingredients on the label. (Paragraph 8)
- (2) "Curry Powder" should be included in the list of generic terms in the Labelling of Food Regulations 1970 for use when curry powder forms an ingredient of another food. (Paragraph 8)
- (3) The weight limitation on the generic terms "Spices" or "Mixed Spices" and "Herbs" or "Mixed Herbs" should be waived so far as curry powder is concerned; a new generic term "Aromatic Seeds" should be included but only for use in the declaration of ingredients of curry powder. (Paragraph 8)
- (4) If the Orders relating to Baking Powder or Golden Raising Powder, Edible Gelatine, Mustard or Curry Powder are revoked before the Labelling of Food Regulations 1970 come into operation on 1st January 1973 the present exemptions from the requirement to carry an ingredient declaration should be extended until 1st January 1973. (Paragraph 8)
- (5) The Food Standards (Baking Powder and Golden Raising Powder) Order 1944 should be revoked. (Paragraph 11)
- (6) The Food Standards (Edible Gelatine) Order 1951 should be revoked. (Paragraph 16)
- (7) The Food Standards (Mustard) Order 1944 should be revoked. (Paragraph 19)
- (8) Consideration should be given to reducing the levels of arsenic and lead permitted to be contained in mustard. (Paragraph 20)
- (9) The Food Standards (Curry Powder) Order 1949 should be revoked. (Paragraph 24)
- (10) Statutory control of Tomato Ketchup should be continued and the minimum tomato solids content should be increased from 6% to 8% by weight of the product. (Paragraph 30)
- (11) "Tomato Ketchup" should be defined in any new regulations. (Paragraph 31)
- (12) There need be no statutory control on the level of copper in Tomato Ketchup. (Paragraph 32)
- (13) Statutory control of Fish Cakes should be continued, and the minimum fish content should be increased from 35% to 40% by weight of the product. (Paragraph 36)
- (14) "Fish Cake" should be defined in any new regulations. (Paragraph 37)

- (15) Further consideration should be given to the need for statutory control of all products consisting of fish with a coating consisting of crumb, batter etc. (Paragraph 40)
- (16) Statutory control of suet should be continued on essentially the same lines. (Paragraph 44)
- (17) Block Suet should contain not less than 99 % beef fat ; Shredded Suet should contain not less than 83 % beef fat ; provision should be made to ensure freedom from fibrous tissue and to permit the use of rendered beef suet. (Paragraph 45)
- (18) The addition of antioxidants to both Block Suet and Shredded Beef Suet should be permitted. (Paragraph 47)
- (19) "Block Suet" and "Shredded Suet" should be defined in any new regulations. (Paragraph 48).

LIST OF ORGANISATIONS FROM WHOM EVIDENCE HAS BEEN RECEIVED

- Associated Fisheries and Foods Limited.
- Association of Municipal Corporations.
- Association of Public Analysts.
- Association of Public Health Inspectors.
- Association of Sea and Air Port Health Authorities.
- Birmingham County Borough.
- Cerebos Foods Limited.
- City of Coventry.
- Cocoa, Chocolate and Confectionery Alliance.
- J. & J. Colman Limited.
- Consumer Council.
- Consumers' Association.
- Corporation of London.
- County Councils' Association.
- Food Manufacturers' Federation Incorporated.
- Institute of Weights and Measures Administration.
- London Borough of Hackney.
- George Mason and Company Limited.
- Middlesbrough County Borough.
- *National Association of Frozen Food Producers.
- National College of Food Technology.
- National Federation of Consumer Groups.
- National Federation of Fishmongers.
- Parliamentary Committee, Co-operative Union Limited.
- Torry Research Station.
- Urban District Councils' Association.
- White Fish Authority.
- Wills Brothers (London) Limited.

*Gave oral evidence.

THE ORDERS WHICH ARE THE SUBJECT OF THIS REPORT

This Appendix should not be regarded as a legal instrument

THE FOOD STANDARDS (BAKING POWDER AND GOLDEN RAISING POWDER)
ORDER

(S.R. & O. 1944, No. 46) ;

THE FOOD STANDARDS (EDIBLE GELATINE) ORDER

(S.I. 1951, No. 1196 as amended by S.I. 1951, No. 2240) ;

THE FOOD STANDARDS (MUSTARD) (No. 2) ORDER

(S.R. & O. 1944, No. 275) ;

THE FOOD STANDARDS (CURRY POWDER) ORDER

(S.I. 1949, No. 1816 as amended by S.I. 1956, No. 1166) ;

THE FOOD STANDARDS (TOMATO KETCHUP) ORDER

(S.I. 1949, No. 1817 as amended by S.I. 1956, No. 1167) ;

THE FOOD STANDARDS (FISH CAKES) ORDER

(S.I. 1950, No. 589) ;

THE FOOD STANDARDS (SUET) ORDER

(S.I. 1952, No. 2203).

THE FOOD STANDARDS (BAKING POWDER AND GOLDEN RAISING POWDER) ORDER 1944

(S.R. & O. 1944 No. 46)

In exercise of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations 1943(a), and of all other powers him enabling, the Minister of Food hereby makes the following Order :

1. In this Order—

“The Minister” means the Minister of Food.

“Sale by retail” means any sale to a person buying otherwise than for the purpose of resale and includes a sale to a caterer for the purposes of his catering business, but does not include a sale to a manufacturer for the purposes of his manufacturing business.

“Sale by wholesale” means, in relation to baking powder or golden raising powder, any sale other than a sale by the manufacturer thereof and other than a sale by retail.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister hereby prescribes that the standards for baking powder and golden raising powder shall, as respects carbon dioxide, be as specified in the Schedule to this Order.

3. Proceedings in England and Northern Ireland for an infringement of Article 2 of the Food Standards (General Provisions) Order 1944(b), in respect of baking powder and golden raising powder may be brought by a Food and Drugs Authority without the consent of the Minister.

4. The standards prescribed by this Order shall come into force—

- (a) in respect of sales by the manufacturer of the baking powder or golden raising powder, on the 16th day of March, 1944 ;
- (b) in respect of sales by wholesale, on the 16th day of May, 1944 ;
- (c) in respect of sales by retail, on the 16th day of July, 1944.

5. This Order may be cited as the Food Standards (Baking Powder and Golden Raising Powder) Order 1944.

By Order of the Minister of Food.

H. L. FRENCH

Secretary to the Ministry of Food.

Dated the 14th day of January, 1944.

THE SCHEDULE

BAKING POWDER AND GOLDEN RAISING POWDER

CARBON DIOXIDE STANDARDS.

1. Baking powder shall yield not less than 8 per cent. of available carbon dioxide and not more than 1.5 per cent. of residual carbon dioxide, the available carbon dioxide and the residual carbon dioxide being determined in the manner specified in paragraph 3 of this Schedule.

(a) S.R. & O. 1943 No. 1553.

(b) S.R. & O. 1944 No. 42.

2. Golden raising powder shall yield not less than 6 per cent. of available carbon dioxide and not more than 1.5 per cent. of residual carbon dioxide, the available carbon dioxide and the residual carbon dioxide being ascertained in the manner specified in paragraph 3 of this Schedule.

3.—(1) The residual carbon dioxide shall be determined in the following manner:

A sample of 2 grammes of baking powder or golden raising powder, as the case may be, shall be treated with 25 millilitres of water and evaporated to dryness on a boiling water bath and subsequently treated with a further 25 millilitres of water and evaporated in like manner. The residual carbon dioxide is the weight thereof evolved when the sample so treated is further treated with excess of dilute sulphuric acid at room temperature, the evolution being completed either by boiling or by means of reduced pressure.

(2) The available carbon dioxide shall be determined by ascertaining the difference between the total carbon dioxide and the residual carbon dioxide; and the total carbon dioxide shall be determined by ascertaining the weight thereof evolved when the baking powder or golden raising powder, as the case may be, is treated with excess of dilute sulphuric acid at room temperature, the evolution being completed either by boiling for five minutes or by means of reduced pressure.

THE FOOD STANDARDS (EDIBLE GELATINE) ORDER 1951

(S.I. 1951, No. 1196 as amended by S.I. 1951, No. 2240)

The Minister of Food, in pursuance of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations 1943(a), as continued in force by the Emergency Laws (Continuance) Order 1950 (b), and of all other powers him enabling in that behalf, hereby orders as follows:

1. In this Order—

“Sale by retail” means any sale to a person buying otherwise than for the purpose of resale and includes a sale to a caterer for the purposes of his catering business, but does not include a sale to a manufacturer for the purposes of his manufacturing business.

“Sale by wholesale” means, in relation to edible gelatine, any sale other than a sale by the manufacturer thereof and other than a sale by retail.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister of Food hereby prescribes that the standard for edible gelatine shall be as specified in the Schedule to this Order.

3. Proceedings in England and Northern Ireland for an infringement of Article 1 of the Food Standards (General Provisions) Order 1944, as amended(c), in respect of edible gelatine may be brought by a Food and Drugs Authority without the consent of the Minister of Food.

4. The standard prescribed by this Order shall come into operation—

(a) as respects sales by the manufacturer of edible gelatine, on the 1st day of August, 1951;

(b) as respects sales by wholesale, on the 1st day of November, 1951;

(c) as respects sales by retail, on the 1st day of February, 1952.

5. This Order may be cited as the Food Standards (Edible Gelatine) Order 1951, and shall be construed as one with the Food Standards (General Provisions) Order 1944, as amended.

MAURICE WEBB,
Minister of Food.

Dated the 2nd day of July, 1951.

THE SCHEDULE

STANDARD FOR EDIBLE GELATINE

The standard for edible gelatine shall be as follows:

Edible gelatine shall be clean wholesome protein which—

(a) is obtained by extraction from collagenous material;

(b) is free from objectionable taste and offensive odour;

(c) dissolves completely in warm water to give a clear or translucent colloidal solution which sets to a jelly when cooled to and maintained at 60°F;

(a) S.R. & O. 1943 (No. 1553) II, p. 70; and 1945 (No. 1454) II, p. 95.

(b) S.I. 1950 (No. 1770) III, p. 3.

(c) S.R. & O. 1944 (Nos. 42 and 654) II, pp. 505 and 508.

In the case of edible gelatine sold, offered or exposed for sale by retail a 3 per cent. solution shall set as aforesaid :

Provided that where edible gelatine sold, offered or exposed for sale by retail is clearly and conspicuously described as being of low setting strength on a label (which includes directions for use) marked on or securely attached to the wrapper or container in which it is so sold, offered or exposed for sale, a solution made up in accordance with the directions for use shall set as aforesaid ;

(d) yields not more than 3.25 per cent. by weight of ash ;

(e) contains in each million parts by weight not more than two parts by weight of arsenic (expressed as arsenic), seven parts by weight of lead, thirty parts by weight of copper, one hundred parts by weight of zinc.

THE FOOD STANDARDS (MUSTARD) (No. 2) ORDER 1944

(S.R. & O. 1944, No. 275)

In exercise of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations 1943(a), and of all other powers him enabling, the Minister of Food hereby makes the following Order:

1. In this Order—

“The Minister” means the Minister of Food.

“Brown mustard flour” means the product obtained by grinding whole seeds (with or without their husks) of *Brassica nigra* (Linn.) Koch or *Brassica juncea* (Linn.) Czernj. and Cosson or a mixture of such varieties of seeds.

“Sale by retail” means any sale to a person buying otherwise than for the purpose of resale and includes a sale to a caterer for the purposes of his catering business, but does not include a sale to a manufacturer for the purposes of his manufacturing business.

“Sale by wholesale” means in relation to any article, any sale other than a sale by the manufacturer thereof and other than a sale by retail.

“White mustard flour” means the product obtained by grinding whole seeds (with or without their husks) of *Sinapis alba* Linn.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister hereby prescribes that the standard for mustard (including any article described as “white mustard”), compound mustard or mustard condiment shall be as specified in the Schedule to this Order:

Provided that such standard shall not apply—

- (a) to any article not in powder form;
- (b) to any article sold under the description “pickling mustard” and consisting entirely or in part of white mustard flour or brown mustard flour;
- (c) to brown mustard flour sold under the description “brown mustard”.

3. Proceedings in England and Northern Ireland for an infringement of Article 2 of the Food Standards (General Provisions) Order 1944(b), in respect of any article for which a standard is prescribed by this Order may be brought by a Food and Drugs Authority without the consent of the Minister.

4. The standards prescribed by this Order shall come into force—

- (a) in respect of sales by the manufacturer of the article, on the 16th day of March, 1944;
- (b) in respect of sales by wholesale, on the 16th day of May, 1944;
- (c) in respect of sales by retail, on the 16th day of July, 1944.

5. The Food Standards (Mustard) Order 1944(c), is hereby revoked.

(a) S.R. & O. 1943 No. 1553.

(b) S.R. & O. 1944 No. 42.

(c) S.R. & O. 1944 No. 43.

6. This Order may be cited as the Food Standards (Mustard) (No. 2) Order 1944.

By Order of the Minister of Food.

H. L. FRENCH,

Secretary to the Ministry of Food.

Dated the 14th day of March, 1944.

THE SCHEDULE

STANDARD FOR MUSTARD, COMPOUND MUSTARD OR MUSTARD CONDIMENT

Mustard, compound mustard or mustard condiment shall be of such composition as to yield not less than 0.35% of allyl isothiocyanate after maceration with water for two hours at 37° centigrade and shall consist of a blend of brown and white mustard flours with or without amylaceous flours and/or spices: provided that the proportions of amylaceous flours and spices (if any) shall not together exceed 20% by weight.

THE FOOD STANDARDS (CURRY POWDER) ORDER 1949

(S.I. 1949, No. 1816 as amended by S.I. 1956, No. 1166)

In exercise of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulation 1943(a), as having effect by virtue of the Emergency Laws (Miscellaneous Provisions) Act 1947(b), and of all other powers him enabling, the Minister of Food hereby makes the following Order :

1. In this Order—

“ The Minister ” means the Minister of Food.

“ Sale by retail ” means any sale to a person buying otherwise than for the purpose of resale and includes a sale to a caterer for the purposes of his catering business, but does not include a sale to a manufacturer for the purposes of his manufacturing business.

“ Sale by wholesale ” means, in relation to curry powder, any sale other than a sale by the manufacturer thereof and other than a sale by retail.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister hereby prescribes that the standard for curry powder shall be as follows, that is to say—

(a) Curry powder shall contain not less than 85 per cent. spices, aromatic seeds and aromatic herbs.

(b) No curry powder shall contain lead in excess of 20 parts of lead per million parts of curry powder.

3. Proceedings in England and Northern Ireland for an infringement of Article 1 of the Food Standards (General Provisions) Order 1944, as amended(c), in respect of curry powder may be brought by a Food and Drugs Authority without the consent of the Minister.

4. The standard prescribed by this Order shall come into operation—

(a) as respects sales by the manufacturer of curry powder, on the 1st day of April, 1950 ;

(b) as respects sales by wholesale, on the 1st day of July, 1950 ;

(c) as respects sales by retail, on the 1st day of October, 1950.

5. This Order may be cited as the Food Standards (Curry Powder) Order 1949, and shall be included in the Orders which may together be cited as the Food Standards Orders, 1944–1949.

Dated the 28th day of September, 1949.

JOHN STRACHEY,
Minister of Food.

(a) S.R. & O. 1943 (No. 1553) II, p. 70; and 1945 (No. 1454) II, p. 95.

(b) 11 & 12 Geo. 6 c. 10.

(c) S.R. & O. 1944 (Nos. 42 and 654) II, pp. 505 and 508.

THE FOOD STANDARDS (TOMATO KETCHUP) ORDER 1949

(S.I. 1949, No. 1817 as amended by S.I. 1956, No. 1167)

In exercise of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations 1943(a), as having effect by virtue of the Emergency Laws (Miscellaneous Provisions) Act 1947(b), and of all other powers him enabling, the Minister of Food hereby makes the following Order:

1. In this Order—

“The Minister” means the Minister of Food.

“Sale by retail” means any sale to a person buying otherwise than for the purpose of resale and includes a sale to a caterer for the purposes of his catering business, but does not include a sale to a manufacturer for the purposes of his manufacturing business.

“Sale by wholesale” means, in relation to tomato ketchup, catsup, sauce and relish, any sale other than a sale by the manufacturer thereof and other than a sale by retail.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister hereby prescribes that the standard for tomato ketchup, catsup, sauce and relish shall be as specified in the Schedule to this Order.

3. Proceedings in England and Northern Ireland for an infringement of Article 1 of the Food Standards (General Provisions) Order 1944, as amended(c), in respect of tomato ketchup, catsup, sauce or relish may be brought by a Food and Drugs Authority without the consent of the Minister.

4. The standard prescribed by this Order shall come into operation—

- (a) as respects sales by the manufacturer of tomato ketchup, catsup, sauce or relish, on the 1st day of April, 1950 ;
- (b) as respects sales by wholesale on the 1st day of July, 1950 ;
- (c) as respects sales by retail, on the 1st day of October, 1950.

5. This Order may be cited as the Food Standards (Tomato Ketchup) Order 1949, and shall be included in the Orders which may together be cited as the Food Standards Orders, 1944–1949.

Dated the 28th day of September, 1949.

JOHN STRACHEY,
Minister of Food.

(a) S.R. & O. 1943 (No. 1553) II, p. 70; and 1945 (No. 1454) II, p. 95.

(b) 11 & 12 Geo. 6 c. 10.

(c) S.R. & O. 1944 (Nos. 42 and 654) II, pp. 505 and 508.

THE SCHEDULE

STANDARD FOR TOMATO KETCHUP, CATSUP, SAUCE AND RELISH

1. The standard for tomato ketchup, catsup, sauce and relish shall be as follows:

- (a) Tomato ketchup, catsup, sauce and relish shall contain not less than six per cent. by weight of tomato solids derived from clean and wholesome tomatoes or from tomato purée, or its equivalent, made from clean and wholesome tomatoes.
- (b) The tomatoes, tomato purée or its equivalent or the tomato ketchup, catsup, sauce or relish shall be so strained, with or without heating, as to exclude seeds or other coarse or hard substances.
- (c) Tomato ketchup, catsup, sauce and relish shall contain no fruit or vegetables other than tomatoes except onions, garlic and spices added for flavouring purposes.

2. No tomato ketchup, catsup, sauce or relish shall contain any copper in excess of 20 parts of copper per million parts of tomato ketchup, catsup, sauce or relish, as the case may be.

THE FOOD STANDARDS (FISH CAKES) ORDER 1950

(S.I. 1950, No. 589)

In exercise of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations 1943(a), as having effect by virtue of the Emergency Laws (Miscellaneous Provisions) Act 1947(b), and all other powers him enabling, the Minister of Food hereby makes the following Order:—

1. In this Order “the Minister” means the Minister of Food.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister hereby prescribes that the standard for fish cakes shall, as respects the fish contained therein, be as follows, that is to say:—

Not less than 35 per cent. by weight of the fish cake shall consist of fish.

3. Proceedings in England and Northern Ireland for an infringement of Article 1 of the Food Standards (General Provisions) Order 1944, as amended(c), in respect of fish cakes may be brought by a Food and Drugs Authority without the consent of the Minister.

4. This Order shall come into operation on the 15th day of April, 1950, may be cited as the Food Standards (Fish Cakes) Order 1950, and shall be construed as one with the Food Standards (General Provisions) Order 1944, as amended.

Dated the 6th day of April, 1950.

MAURICE WEBB,
Minister of Food.

(a) S.R. & O. 1943 (No. 1553) II, p. 70; and 1945 (No. 1454) II, p. 95.

(b) 11 & 12 Geo. 6. c. 10.

(c) S.R. & O. 1944 (Nos. 42 and 654) II, pp. 505 and 508.

THE FOOD STANDARDS (SUET) ORDER 1952

(S.I. 1952, No. 2203)

The Minister of Food, in pursuance of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations 1943(a), as continued in force by the Emergency Laws (Continuance) Order 1952(b), and of all other powers him enabling in that behalf, hereby orders as follows:

1. This Order shall come into operation on the 28th day of December, 1952, may be cited as the Food Standards (Suet) Order 1952, and shall be construed as one with the Food Standards (General Provisions) Order 1944(c) as amended(d).

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations 1943, the Minister of Food hereby prescribes that the standard for block suet and for shredded suet shall be as specified in the Schedule to this Order.

3. Proceedings in England and Northern Ireland for an infringement of Article 1 of the Food Standards (General Provisions) Order 1944, as amended, in respect of block suet or shredded suet may be brought by a Food and Drugs Authority without the consent of the Minister of Food.

4. The Food Standards (Shredded Suet) Order 1944(e) is hereby revoked but without prejudice to any proceedings in respect of any contravention of the Food Standards (General Provisions) Order 1944, as amended, construed as one with the said Food Standards (Shredded Suet) Order 1944.

Dated the 18th day of December, 1952.

G. LLOYD-GEORGE,
Minister of Food.

THE SCHEDULE

STANDARD FOR BLOCK SUET AND SHREDDED SUET

1. Block suet shall consist of rendered beef suet, shall be free from fibrous tissue and shall contain not less than 99 per centum by weight of beef fat.

2. Shredded suet shall consist of rendered beef suet with farinaceous material. It shall be free from fibrous tissue, shall be shredded, flaked or otherwise comminuted and shall contain not less than 83 per centum by weight of beef fat.

(a) S.R. & O. 1943/1553; 1945/1454; 1943 II, p. 70; 1945 II, p. 95.

(b) S.I. 1952/2095.

(c) S.R. & O. 1944/42; 1944 II, p. 505.

(d) S.R. & O. 1944/654; 1944 II, p. 508.

(e) S.R. & O. 1944/45; 1944 II, p. 517.

CONSTITUTION AND TERMS OF REFERENCE OF THE LOCAL AUTHORITIES' JOINT ADVISORY COMMITTEE ON FOOD STANDARDS

Constituent Bodies :

ASSOCIATION OF MUNICIPAL CORPORATIONS
COUNTY COUNCILS' ASSOCIATION
URBAN DISTRICT COUNCILS' ASSOCIATION
ASSOCIATION OF COUNTY COUNCILS IN SCOTLAND
CONVENTION OF ROYAL BURGHS (SCOTLAND)
SCOTTISH COUNTIES OF CITIES ASSOCIATION
ASSOCIATION OF PUBLIC ANALYSTS

The Local Authorities' Joint Advisory Committee on Food Standards was set up in June, 1960, with the following terms of reference :

- (a) To recommend codes of practice on the composition of food as a preliminary and speedy step in advance of a food standard regulation and with the intention that a food standard regulation should follow.
- (b) To recommend codes of practice on the composition of food in cases where standards cannot be defined with sufficient precision for the purposes of statutory regulation or where the ingredients cannot be ascertained or assessed quantitatively or qualitatively by chemical analysis.
- (c) To recommend codes of practice in appropriate cases where for any reason the Ministry of Agriculture decline to make a food standard regulation.
- (d) To make recommendations as to good practice in the labelling, description and advertising of food so far as such matters are not dealt with by regulation under s. 7 of the Food and Drugs Act, 1955.
- (e) To refer matters within the foregoing terms of reference to the Food Standards Committee if it is thought desirable that a regulation should be prescribed as to the composition of food under s. 4 of the Food and Drugs Act, 1955, or as to the labelling or description of food under s. 7 of the 1955 Act.

Negotiations with food manufacturers and others leading to the drawing up of new codes of practice or to the revision or cancellation of existing codes are carried out by sub-committees, normally composed of public analysts with particular experience of the commodities under discussion, together with such representatives of the local authority Associations as may be considered desirable.

The codes of practice, when endorsed by the Joint Advisory Committee, are submitted to the constituent bodies, any of which has the right to reject such recommendations.

CODEX ALIMENTARIUS COMMISSION

EXTRACT FROM THE RECOMMENDED STANDARDS FOR
PREMIER JUS AND EDIBLE TALLOW

A. RECOMMENDED STANDARD FOR PREMIER JUS

I. SCOPE

This standard applies to premier jus, but does not apply to refined premier jus, so designated.

II. DESCRIPTION

Premier Jus (Synonym: *Oleo Stock*) is the product obtained by rendering at low heat the fresh fat (killing fat) of heart, caul, kidney and mesentery collected at the time of slaughter of bovine animals (*Bos taurus*) in good health at the time of slaughter and fit for human consumption as determined by a competent authority recognised in national legislation. The raw material does not include cutting fats.

III. ESSENTIAL COMPOSITION AND QUALITY FACTORS

(a) Identity Characteristics

						Range
(i)	Relative Density (40°C/water at 20°C)	0.893–0.898
(ii)	Refractive Index ($n_D^{40^\circ\text{C}}$)	1.448–1.460
(iii)	Titre (°C)	42.5–47
(iv)	Saponification Value (mg.KOH per g.fat)	190–200
(v)	Iodine Value (Wijs)	32–47
						Maximum Level
(vi)	Unsaponifiable matter	1.0% by weight

(b) Quality Characteristics

(i)	Colour	Creamy white to pale yellow
(ii)	Odour and Taste	Characteristic and free from foreign odours and tastes.
(iii)	Acid Value	Maximum Level (mg.KOH per g.) 2.0
(iv)	Peroxide Value...	Maximum Level (meq. of peroxide oxygen per kg.) 10.0

B. RECOMMENDED STANDARD FOR EDIBLE TALLOW

I. SCOPE

This standard applies to edible tallow, but does not apply to refined edible tallow, so designated.

II. DESCRIPTION

(a) *Edible Tallow* (Synonym: *Dripping*) is the product obtained by rendering the clean, sound, fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine animals (*Bos taurus*) and/or sheep (*Ovis aries*) in good health at time of slaughter and fit for human consumption as determined by a competent authority recognised in national legislation.

(b) *Edible Tallow Subjected to Processing*

Edible Tallow may contain refined edible tallow, provided it is labelled in accordance with paragraph VII(b)(ii) of this standard.

III. ESSENTIAL COMPOSITIONAL AND QUALITY FACTORS

(a) Identity Characteristics

	Range
(i) Relative Density (40°C/water at 20°C)	0.893–0.904
(ii) Refractive Index ($n_D^{40^\circ\text{C}}$)	1.448–1.460
(iii) Titre (°C)	40–49
(iv) Saponification Value (mg.KOH per g. fat)... ..	190–202
(v) Iodine Value (Wijs)	32–50
	Maximum Level
(vi) Unsaponifiable matter	1.2% by weight

(b) Quality Characteristics

(i) Colour	Off-white to pale yellow
(ii) Odour and Taste	Characteristic and free from foreign odours and tastes.
(iii) Acid Value	Maximum Level (mg.KOH per g.) 2.5
(iv) Peroxide Value	Maximum Level (meq. of peroxide oxygen per kg.) 16.0

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